AMENDMENTS TO THE SPECIFICATION

Please replace the paragraph which begins at page 2, line 1 with the following amended paragraph:

Higher organisms generally are able to discriminate between four basic types of taste modalities: salty, sour, sweet, and bitter. Mammals reportedly have five basic taste modalities: sweet, bitter, sour, salty and ~~unami~~ **umami** (the taste of monosodium glutamate) (*see, e.g.*, Kawamura & Kare, *Introduction to* ~~*Unami*~~ ***Umami***: *A Basic Taste* (1987); Kinnamon & Cummings, *Ann. Rev. Physiol.* 54:715-731(1992); Lindemann, *Physiol. Rev.* 76:718-766 (1996); Stewart et al., Am. J. Physiol. 272:1-26 (1997)). Each of these modalities is thought to be mediated by distinct signaling pathways leading to receptor cell depolarization, generation of a receptor or action potential, and the release of neurotransmitter and synaptic activity (*see, e.g.*, Roper, *Ann. Rev. Neurosci.* 12:329-353 (1989)).

Please replace the paragraph which begins at page 3, line 13 with the following amended paragraph:

Sweet, bitter, and ~~unami~~ **umami** transduction are believed to be mediated by G-protein-coupled receptor (GPCR) signaling pathways (*see, e.g.*, Striem *et al.*, *Biochem. J.* 260:121-126 (1989); Chaudhari *et al.*, *J. Neuros.* 16:3817-3826 (1996); Wong *et al.*, *Nature* 381:796-800 (1996)). Confusingly, there are almost as many models of signaling pathways for sweet and bitter transduction as there are effector enzymes for GPCR cascades (*e.g.*, G protein subunits, cGMP phosphodiesterase, phospholipase C, adenylate cyclase; *see, e.g.*, Kinnamon & Margolskee, *Curr. Opin. Neurobiol.* 6:506-513 (1996)). Identification of molecules involved in taste signaling is important given the numerous pharmacological and food industry applications for bitter antagonists, sweet agonists, and modulators of salty and sour taste.